Temporary Food Facility Reminders

Don't Forget!

- ❑ Sanitizing solution with cloth
- ❑ Covered trash cans (with bags)
- ❑ Employee certificates and Permit
- ❑ Temperature control equipment (crock-pot/cooler) and thermometer must read from 0-220 F to ensure temp control
- ❑ Gloves/ hair coverings (ball caps are allowed)/ clean clothes or aprons
- ❑ Single service items (individually wrapped utensils, straws, etc.)

Office: (254) 288-1055

FAX: (254) 288-9080

Permit Requests:
http://crdamc.amedd.army.mil/default.asp?page=envirohealth

Rules of Engagement:

- Keep a temperature control log
- All food must be prepared on site
- A 40 hour manager must be on site during all phases of preparation
- Keep your operation on concrete or pavement
- Personal Insect Repellant is allowed (be sure to wash your hands after application)

-Temperatures (for at least 3 minutes)

Ribs 145 F
Chicken 165 F
Brisket 145 F
Ground Beef 165 F

Remember the Danger Zone: 41-144 F

Post warning if serving home baked items:

WARNING:

These items are home baked.

These items may contain peanuts, peanut butter, or peanut oil.

A 40-hour food handlers class will be required for a manager, and a 4-hour class for all workers. Serve Safe classes meet these requirements, but certificates must be maintained at the site. **Please contact Ms. Lucia Carter at 288-1665 or Lucia.Carter@amedd.army.mil for questions and scheduling.**